

SMOKEHOUSE MENU

All meats are dry rubbed with our special seasoning blend and house smoked with mesquite.

Choose Your Menu

1 ENTRÉE & 2 SIDES \$15.95 per guest
 2 ENTRÉES & 2 SIDES \$17.95 per guest
 ~ each selection includes one garden salad per guest ~
 (25 person minimum)

Pork

Pulled Pork Shoulder
 Sliced Boneless Pork Loin
 Chopped Pork Belly

Beef

Sliced Brisket
 Single Bone Ribs
 Tri Tip
 Chopped Top Round Carnitas

Poultry

Whole Chickens
*Cut at service recommended
 for buffet service only*
 Chicken Quarters
Breast wing/thigh leg attached
 8 Piece Chicken
Breast, thigh, leg, wing sections
 Turkey Breast
*Boneless breast lightly brined with sage,
 bay leaf and peppercorns*
 Cornish Game Hens
Smoked whole and cut in half

Sliders

Grass Fed Beef w/ Bacon Jam

Bacon jam, aioli, sweet pickle.

Portobella Mushroom

*Grilled Portobella, frise, caramelized cippolini,
 dill hauarte, sun-dried tomato aioli.*

Chicken-Buttermilk

*fried chicken breast, adobo aioli, gorgonzola,
 celery & rainbow carrot relish.*

Sausages

Andouille

Louisiana spicy pork sausage

Brat

Traditional German sausage

Chorizo

Spanish style medium heat pork sausage

Hungarian

Spicy pork with smoked paprika

Polish

Traditional beef & pork blend

Garlic Pepper

Robust pork sausage

Linguica

Portugese pork sausage

Hot Dog

Classic Frankfurter

Sides

Vinegar Coleslaw
 Creamy Coleslaw
 Corn on the Cobb
 Roasted Vegetables
 Campfire Potatoes
 Twice Baked Potatoes
 Bacon Red Potato Salad
 Pasta Salad
 Macaroni & Cheese